



LA
COCINA
LATINA

ANTOJITOS LATINOS

APPETIZERS

Chips Tropicales \$17

Corn Tortilla Chips / Guacamole / Pico Piña / Salsa.

Chips with

Salsa	\$10.5.	Beans	\$10.5
Guacamole	\$13	Pico Piña	\$12

Patacones \$18.5

4 Crispy Plantains / Tex-Beef or Chicken Chipotle / Sour Cream / Fresh Cheese / Smoky Chipotle Sauce / Pico Piña / Guacamole.

Substitute with Birria/Asada/Grilled Chicken **\$6**

Substitute with Beef Chorizo/ Pastor **\$4**

Nachos \$20

Corn Tortilla Chips / White Cheddar Cheese / Refried Beans / Sour Cream / Pico Piña / Guacamole.

Add Tex-Beef/ Chicken Chipotle **\$3**

Birria **\$6**

Pastor/ Beef Chorizo **\$4**

Chicharrón \$19

Crispy Pork Belly / Yuca (Cassava) / Patacones / Limes / Guacamole / Smoky Chipotle Sauce.

Mango Shrimp Ceviche \$22

Cooked Shrimp / Lime Juice / Red Onion / Jalapeño / Cucumber / Mango / Patacones or Corn Tortilla Chips / Guacamole / Smoky Chipotle Sauce.

Birria Soup (Small) \$15

Bowl of Birria Broth/ Birria Beef/ Onion/ Cilantro/ Radish/ Side of 3 Corn Tortillas and Lime.

Tortilla Soup (Small) \$13

Bowl of Chicken Broth / Chicken / Corn Tortillas Chips / Mozzarella Cheese / Sour Cream / Avocado / Pico Piña.





TACOS CLÁSICOS

ALL TACOS ARE MADE WITH CORN TORTILLA WITH A SIDE OF CHIPS AND CHUNKY SALSA, SERVED WITH MILD SAUCE (AVOCADO JALAPEÑO) OR SPICY SAUCE (HABANERO PINEAPPLE) AND TOPPED WITH GRILLED PINEAPPLE.
CHANGE YOUR SIDE FOR RICE AND BEANS \$3

Chicken Chipotle \$19.5

3 Chicken Chipotle Tacos / Mozzarella Cheese / Pico Piña.

Tex-Beef \$19.5

3 Tex-Beef Tacos / Mozzarella Cheese / Pico Piña.

Beef Chorizo \$20.5

3 Homemade Beef Chorizo Tacos / Onion / Cilantro / Radish / Limes.

Pastor \$20.5

3 In House Seasoned Pork Tacos / Pineapple / Onion / Cilantro / Radish / Limes.

Chicharrón \$20.5

3 Crispy Pork Belly Tacos / Pico Piña / Guacamole / Pickled Red Onion / Limes.

TACOS SIGNATURE

Don Birria \$23

3 Braised Smoked Beef Brisket Tacos / Mozzarella Cheese / Onion / Cilantro / Radish / Limes / Side a Broth Consomé.

Lengua \$23

3 Braised Beef Tongue Tacos / Cilantro / Onion / Radish / Limes.

Asada \$22

3 AAA Grilled Steak Tacos / Cilantro / Onion / Radish / Limes.

Grilled Chicken \$22

3 Grilled Chicken Tacos / Creamy Coleslaw / Smoky Chipotle Sauce / Pico Mango.

Shrimp \$24

3 Seasoned Jumbo Shrimp Tacos (Double Tortilla) / Creamy Coleslaw / Pico Piña / Smoky Chipotle Sauce.

Pescado \$22

3 Tilapia Fish Tacos (Double Tortilla) / Creamy Coleslaw / Pico Piña / Smoky Chipotle Sauce.



SABORES VEGETARIANOS

VEGETARIAN (MAKE IT VEGAN)

Vegetarian Nachos \$20.5

Corn Tortilla Chips / White Cheddar Cheese / Refried Beans / Grilled Bell Peppers / Grilled Onion / Sour Cream / Pico Piña / Guacamole.

Burrito Saltado \$19.5

12" Flour Tortilla / Grilled Peppers / Grilled Onion / Rice / Refried Beans / Mozzarella Cheese / Pico Piña / Side of Chips and Salsa or Creamy Coleslaw.

Vegetarian Chimichanga \$20.5

12" Flour Tortilla / Grilled Peppers / Grilled Onion / Rice / Refried Beans / Ranchera Sauce (Mild) / Side of Chips and Salsa or Creamy Coleslaw.

Vegetarian Enchiladas \$21.5

5 Soft Corn Tortillas / Green Sauce (Spicy) or Ranchera Sauce (Mild) / Grilled Peppers / Grilled Onion / Lettuce / Sour Cream / Fresh Cheese / Red Onion.

Vegetarian Tacos \$19.5

3 Grilled Veggies (Bell Peppers, Corn and Onion) Tacos / Refried Beans / Rice / Fresh Cheese / PicobPiña / Side of Chips and Salsa.

Taco Salad \$19.5

Grilled Veggies (Bell Peppers and Onion) / Lettuce / Mozzarella Cheese / Rice / Refried Beans / Sour Cream / Pico-Piña / Guacamole / Side of Chips and Salsa.

MÉXICO EN LA MESA

MEXICAN TRADITIONAL

Sizzling Alambre \$35

Grilled Steak / Chicken / Sliced Beef Brisket / Grilled Onion / Mozzarella Cheese / Side of Creamy Coleslaw, Sour Cream, Chunky Salsa, Guacamole and 6 Corn Tortillas.

Add shrimp **\$6**

Sizzling Fajitas \$34

Smoky Seasoned Steak / Chicken / Mix Veggies / Side of Creamy Coleslaw, Sour Cream, Chunky Salsa, Guacamole and 6 Corn Tortillas.

Add shrimp **\$6**

Quesabirria \$26

Two 12" Grilled Flour Tortilla / Mozzarella Cheese / Braised Smoked Beef Brisket / Grilled Pineapple / Cilantro / Onion / Radish / Lime / Side of Consomé, Smoky Chipotle Sauce and Salsas (Mild & Spicy).

Birria Poutine \$24.5

Fries / Braised Smoked Beef Brisket / White Cheddar Cheese / Guacamole / Pico Piña / Radish / Cilantro / Grilled Onion / Limes / Side of Consomé.

Enchiladas Verdes or Rancheras \$23.5

5 Soft Corn Tortillas / Green Sauce (Spicy) or Ranchera Sauce (Mild) / Tex-Beef or Chicken Chipotle / Lettuce / Sour Cream / Fresh Cheese / Red Onion.

Substitute with birria **\$6**

Smokin Burrito \$22.5

12" Flour Tortilla / AAA Grilled Steak / Fries / Mozzarella Cheese / Smoky Chipotle Sauce / Guacamole / Pico Piña / Side of Chips and Salsa or Creamy Coleslaw.



Chimichanga \$21

12" Flour Tortilla / Tex-Beef or Chicken Chipotle / Rice / Refried Beans / Ranchera Sauce (Mild) / Side of Chips and Salsa or Creamy Coleslaw.

Substitute with Birria **\$6**

Substitute with Pastor/Beef chorizo **\$5**

Taco Bowl \$21

Tex-Beef or Chicken Chipotle / Grilled Veggies / Mozzarella Cheese / Rice / Refried Beans / Sour Cream / Fresh Cheese / Pico Piña / Guacamole / Side of Chips and Salsa.

Substitute with Birria/Asada/Grilled Chicken **\$6**

Substitute with Pastor/Beef Chorizo **\$5**

Burrito Traditional \$20

12" Flour Tortilla / Tex Beef or Chicken Chipotle / Rice / Refried Beans / Mozzarella Cheese / Pico Piña / Side of Chips and Salsa or Creamy Coleslaw.

Substitute with Birria **\$6**

Substitute with Pastor/Beef Chorizo **\$5**

Quesadilla \$19.5

12" Flour Tortilla / Tex-Beef or Chicken Chipotle / Mozzarella Cheese / Side of Chips, Salsa and Smoky Chipotle Sauce.

Substitute with Birria **\$6**

Substitute with Beef Chorizo/Pastor **\$4**

Chilaquiles \$19.5

Corn Tortilla Chips / Green Sauce (Spicy) or Ranchera Sauce (Mild) / 2 Eggs / Sour Cream / Fresh Cheese / Onion / Cilantro / Radish / Side of Refried Beans.

Add Grilled Chicken/Steak/Birria **\$6**

Birria Soup (Large) \$20

Bowl of Birria Broth / Birria Beef / Onion / Cilantro / Radish / Side of 6 Corn Tortillas and Lime.

Tortilla Soup (Large) \$16.5

Bowl of Chicken Broth / Chicken / Crispy Corn Tortillas / Mozzarella Cheese / Sour Cream / Avocado / Pico Piña.



COLOMBIA EN LA MESA

COLOMBIAN TRADITIONAL

Bandeja Paisa \$32.5

Grilled Steak / Chorizo / Chicharrón (Crispy Pork Belly) / Colombian Beans / Rice / Egg / Patacones / Avocado / Small Arepa.

Picada \$29.5

Crispy Fries / Grilled Steak / Chicken / Chicharrón (Pork Belly) / Chorizo / Corn Kernels / Grilled Pineapple / Pico Piña / Smoky Chipotle Sauce / Sour Cream / Tártara Sauce / Chorizo / Side of Patacones, Yuca (Cassava) and Arepa.

Frijolada \$28.5

Colombian Beans Casserole / Chicharrón (Crispy Pork Belly) / Side of Rice, Creamy Coleslaw, Avocado, Patacones, Smoky Chipotle Sauce, Tártara Sauce and Limes.

Sancocho \$21

Bowl of Chicken Broth / Cob / Yuca (Cassava) / Mix of Vegetables / Side of Rice, Patacones, Avocado, and Limes.

Caldo de Costilla \$20

Bowl of Beef Rib Broth / Potatoes / Carrots / Onion / Cilantro / Side of 2 Small Arepas or Rice, Avocado, and Lime.

Empanadas \$18

4 Crispy Corn Handmade Pockets / Beef or Chicken / Rice / Side of Creamy Coleslaw, Smoky Chipotle Sauce, Tártara Sauce.

Extra empanada **\$5**

Salchipapa Full \$20 Half \$16

Fries / Beef Sausages / White Cheddar Cheese / Sour Cream / Ketchup / Mayonnaise / Tártara Sauce / Pico Piña / Side of 3 Patacones.

Add chicken **\$4**

Add birria **\$6**

EXTRAS

ADDITIONALS

Rice	\$6
White Rice	\$6
Tortillas (6)	\$5
Grilled Jalapeño	\$6
Fries	\$6
Chips	\$6
Yuca (Cassava)	\$6.5
Patacones	\$6.5
Refried Beans	\$6
Colombian Beans	\$6
Coleslaw	\$5.5
Sour Cream	\$4
Birria consomé	\$5
Grilled pineapple	\$5
Limes.	\$5
Any Protein	\$6



SALSAS

SAUCES

Habanero-Pineapple	\$4
Avocado-Jalapeño	\$4
Chunky Salsa	\$4
Chipotle Sauce	\$4
Guacamole	\$4
Pico-Piña	\$4
Tartara Sauce	\$4
Pico-Mango	\$4

